



Hydraulic Dough Divider Operation Manual BMBT030



Questions? Contact Us:

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Warranty Registration

www.BakeMax.com/Warranty-Registration



WARNING: PLEASE READ AND FOLLOW THE INSTRUCTIONS BELOW BEFORE OPERATING PRODUCT

- When using the machine, please confirm that you have read all the instructions within this manual.
- Beware of any child/children or any other persons who are near the machine before operating.
- Do not put hand near moving parts.
- Remove all obstacles, which may interfere with machine functions.
- Keep work area clean and clear of clutter.
- Do not sit or stand on machine
- Do not wear loose cloth or jewellery when operating machine as it may get caught in moving parts and cause injury
- When the machine is abnormal or broken, you should stop using and check it or have it checked by a professional.
- Disconnect from power source before performing maintenance on the machine.
- When machine is not in use, please clean and store properly.
- Do not place any electrical parts or plug/cord in water.
- The cord should be away from the heat.
- Don't hang out the cord on the desk or cabinet.
- Machine may have sharp or pointed edges, use caution when cleaning.
- This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine and the manual.
- Keep this manual in a safe place for further and regular reference and ordering parts.
- Please write model serial and date of purchase of your machine in the space provided in case you will need to order parts in the future.
- Always work by security code of your country, state, province, city or committee of your work place.

BakeMax Hydraulic Dough Divider Operation Manual

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1. Preface

Congratulations! You obtained the BakeMax Hydraulic Dough Divider. It will become your best assistant for dividing dough. Please carefully read to operate and maintain the equipment as per this manual.

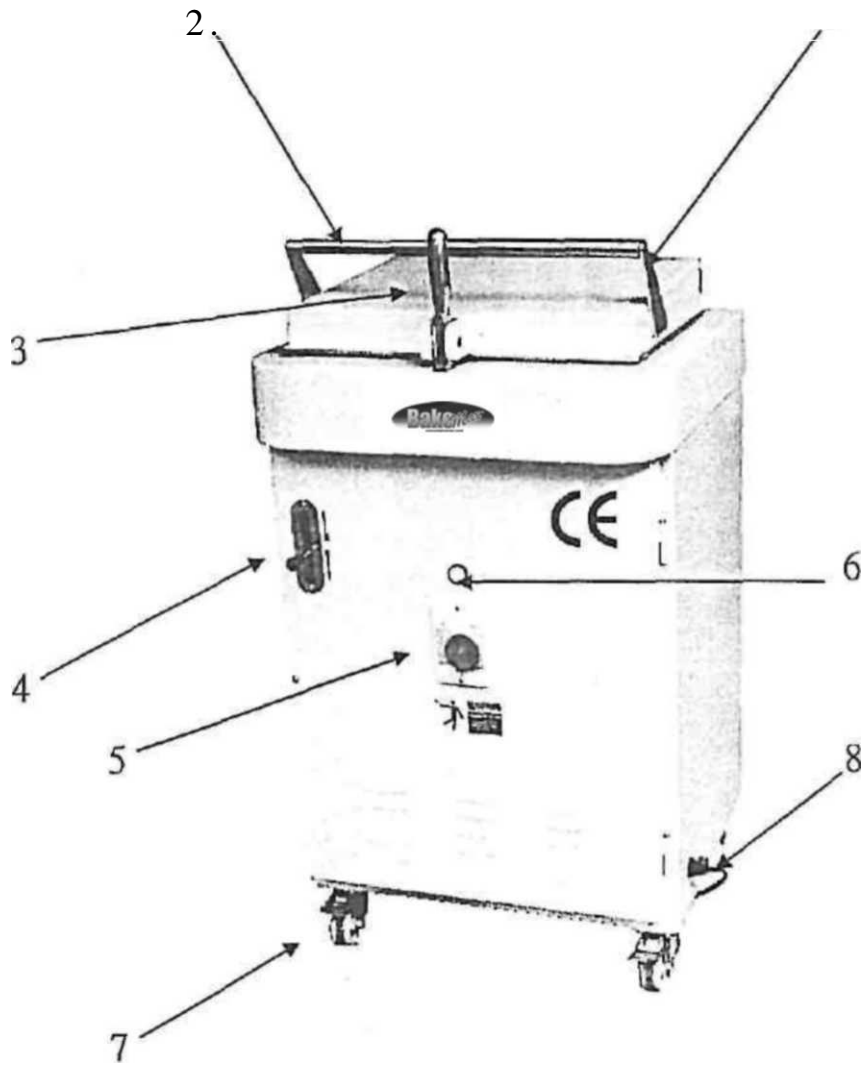
2. Machine Profile

The BakeMax® Hydraulic Dough Divider divides 20 pcs dough. The surrounding of the dividing chamber, top cover and dividing blade are all made of stainless steel. The machine has a hydraulic drive to cut bottom plate. Once machine is started the cutting blade will automatically divide dough after the set pressure is reached. Raise the control handle upward. Once opened then push cutting bottom plate to the upper side and take out dough. This machine meets the CE requirement of safety and hygiene.

3. Machine Specification And Main Parts Description

Machine Specification:

Machine Model	BMBT030
Dough Capacity	3kg~16kg
Dough Dividing Weight	150g~800g/pcs
Dimension of Dividing Chamber	100x100mm
Power of Hydraulic Cylinder	1.5kw
Machine Weight	325kg
Shipping Weight	365kg
Machine Dimension (W*D*H)	638 x 664 x 1200mm



Main Parts Description:

No.	Description
1	Top Cover
2	Handle of Top Cover
3	Lock of Top Cover
4	Control Handle
5	Power Switch
6	Power Indicator
7	Movable Caster
8	Plug of power supply

4. Moving Method

- 1) Move packaged machine to a proper place with a 2.5 Ton capacity Forklift for unpacking wooden package.
- 2) Remove wooden plate from 4 sides of wooden crate so the bottom pallet is the only wood left.
- 3) Use Nylon hoisting band (INKA. 2T. GREEN COLOR). Insert Nylon band through upper section of machine body then hoist machine upward by Forklift machine. Move the bottom pallet to place machine at installing position.

5. Machine Installation

Machine Installation:

- 1) Choose a dry level area.
- 2) Secure the machine at a position required to brake & lock the moving caster.
- 3) Correctly connect the power supply and protective switch as per voltage & power specification shown on the name plate. Use caution that if protective switch of power supply is located over than 1 M high.
- 4) Ensure inside of dividing chamber is clean without remains.
- 5) Run divider. Check if bottom cutting plate goes up & down when connected with 3 phase power supply. If running direction is wrong, please exchange any two phases of power cables with each other and then to try running again to finish test process.

Cautions:

- 1) The installation & testing of the machine operation must be done by a professional technician as per specification shown on name plate and to follow instruction of operation manual.
- 2) Choose a plain & dry place to secure the machine which will be helpful for production and machine life.
- 3) Be sure upon installing that you leave adequate room for cleaning the machine.
- 4) This machine is designed to divide the proper amount of dough as specified by this manual. Do not overload the machine.
- 5) Electrical wiring should be grounded.
- 6) Avoid power cables being pressed or pulled. Be sure to fasten it on the wall.
- 7) Brake & lock the machines moving casters. The machine should not be shaking while operating. This will shorten the life of the machine.

6. Operation Instructions And Safety Guide

Operation Instructions:

1). Operation Description and Application

1. Raise up "T" operation handle. Cutting blade goes up, cuts dough when cutting bottom plate goes up and reaches the set pressure.
2. Press down "j" operation handle, cutting blade as well as cutting bottom plate goes down.
3. Power Supply switch knob for selecting power supply On & Off
4. Power indicator to display power supply On & Off status
5. Top cover lock. After pressed down on the top cover, automatic lock top cover tightened

2). Operation Process

1. Turn on machine power supply switch
2. Press down on the operation handle placing the cutting bottom plate at the lowest position.
3. Place the weighed dough in the chamber and press dough flatly by hand
4. Raise up "f" operation handle for dividing dough
5. Push top cover lock & open top cover
6. Raise up operation handle to take out the divided finished dough
7. After all of dough has been removed, press down on the operation handle to place another weighed dough again

Safety Guide

1. The machine is allowed for dividing dough only as specified for total capacity. Do not load over the indicated dough weight 20 kgs
2. When operating the machine all safety guards of the machine must be closed it can be opened only by a professional technician to repair machine.
3. Operator should wear a standard working uniform and tie up hair & wear cap
4. Avoid wearing loose clothes or using long working objects to approach or insert into machine.
5. Cautions: when running the machine persons are not allowed to approach machine except the operator. The operator's body is also not allowed to lean against machine
6. Operation of each control switch button should be pressed by fingers only. Other tools are not allowed.
7. Do not put goods on machine surface or safety guard.

7. Cleaning Method and Maintenance

Cautions:

For hygienic safety it is necessary to clean, maintain machine daily. For operator safety before to perform clean & maintenance job it is absolutely a must to disconnect main power supply.

Cleaning Method

1. During cleaning, do not use water to spray or wash machine directly.
2. During cleaning, wet fabric can be used to clean the dividing chamber, dough cutting tool and top cover.
3. After disconnected from power supply, you may clean all of machine outer surface with wet fabric.
4. It is absolutely prohibited to use solvent detergent for cleaning this machine.

Since dough remains will cause hygienic problem, operators need to clean the Dough Divider very carefully & strictly every day.

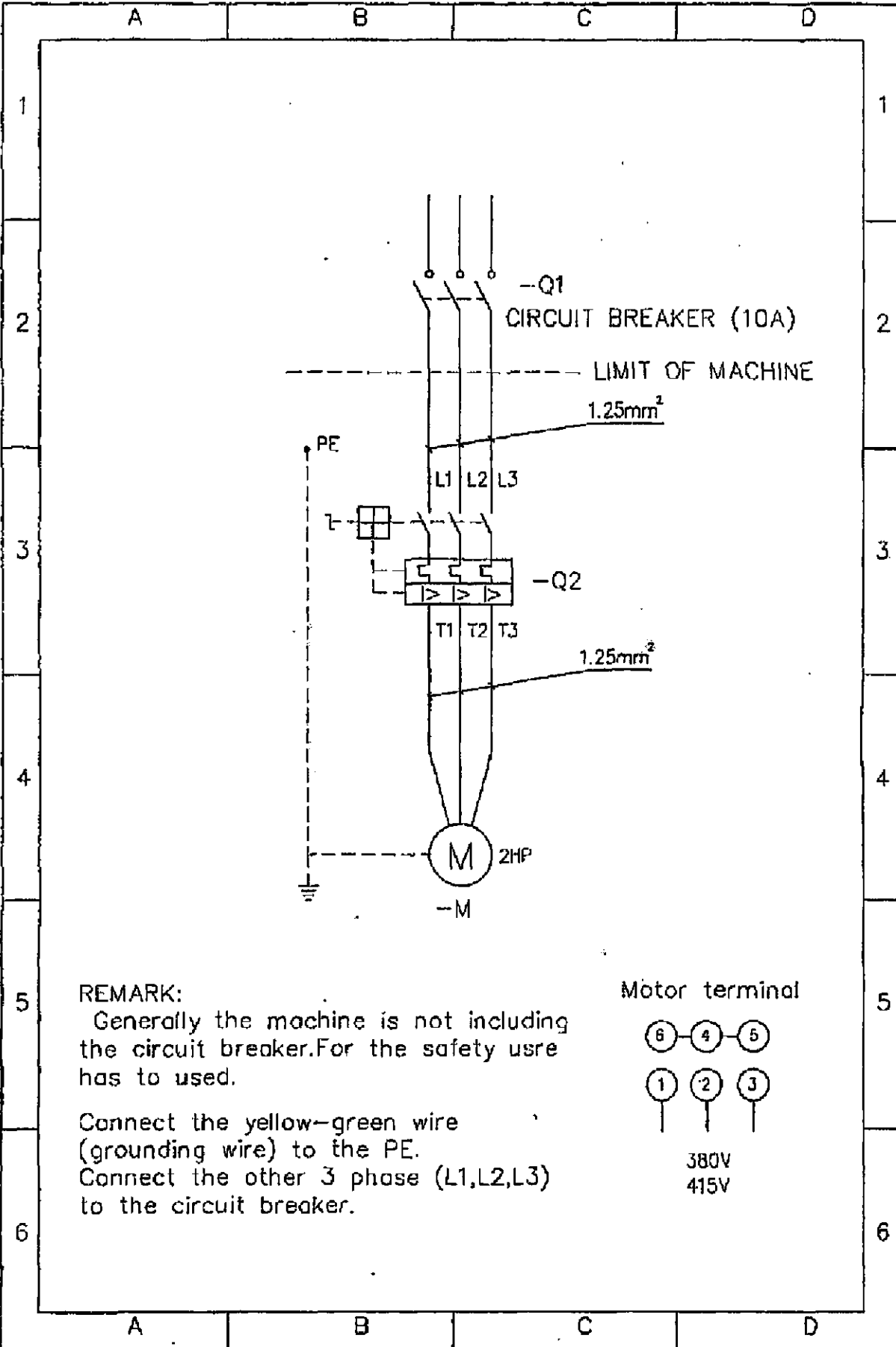
Maintenance

1. Always to keep dry, clean electrical wiring box inside and around the machine housing and divider.
2. After daily work is finished, clean the whole set machine unit.
3. Regularly inspect safety items of the machine.

8. Adjustment and Maintenance

Safety Items

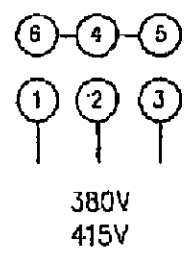
1. Before you perform maintenance or make adjustments, study this operation manual carefully.
2. Operation, maintenance and adjustment jobs must always be performed by a professional technician.
3. When performing a maintenance job it is necessary to make sure the main power supply has been disconnected.



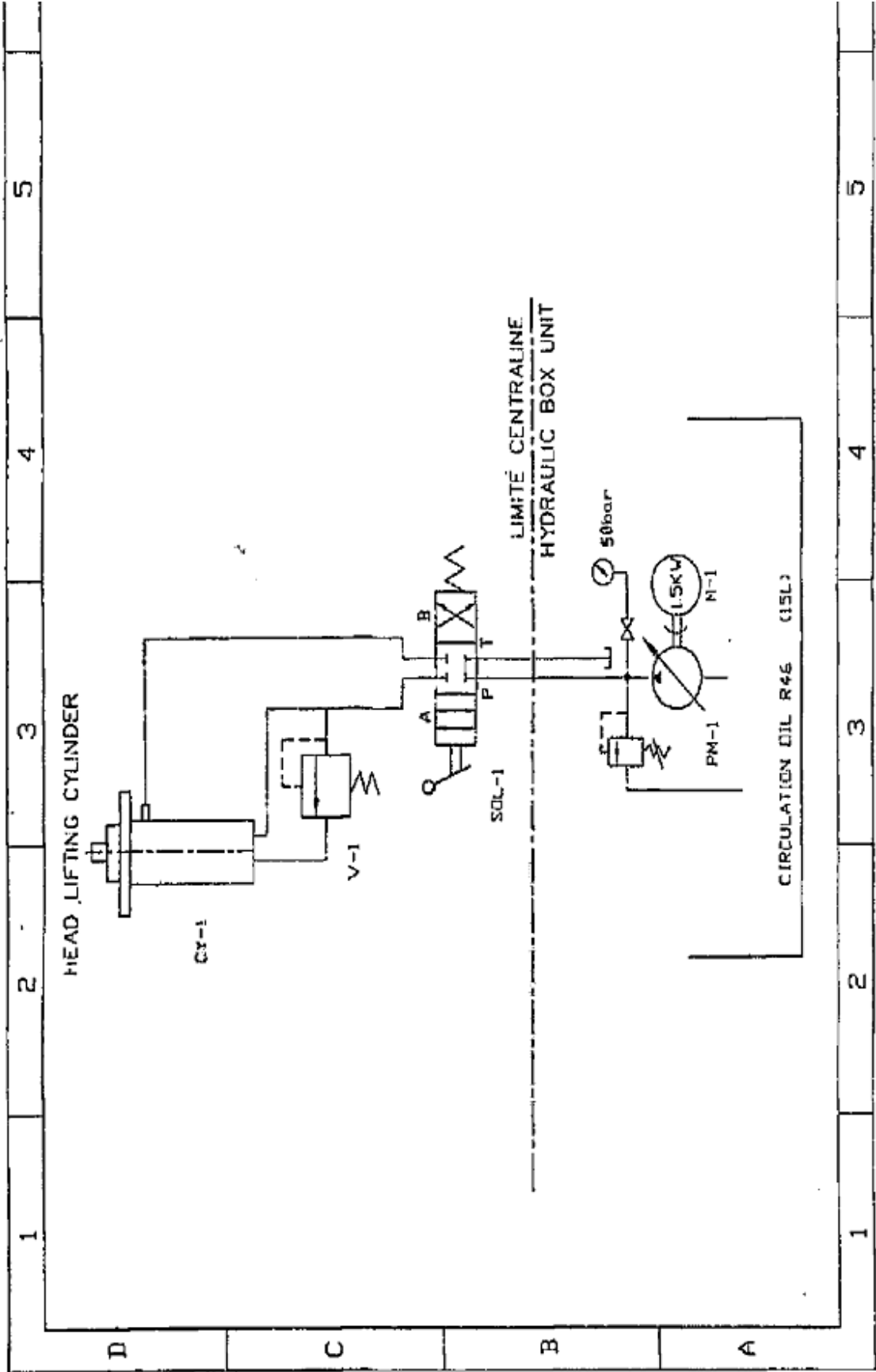
REMARK:
Generally the machine is not including the circuit breaker. For the safety use has to used.

Connect the yellow-green wire (grounding wire) to the PE.
Connect the other 3 phase (L1,L2,L3) to the circuit breaker.

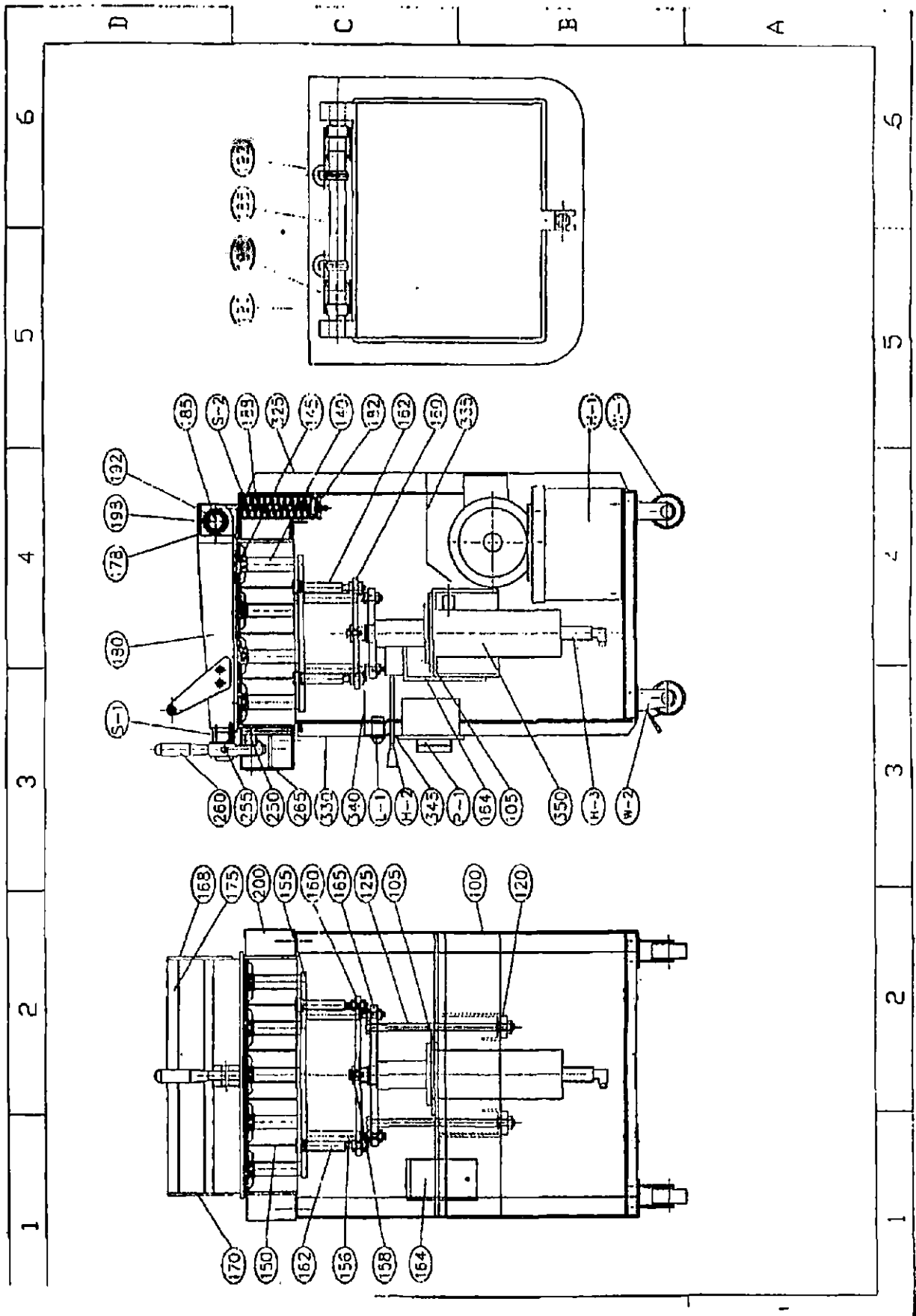
Motor terminal

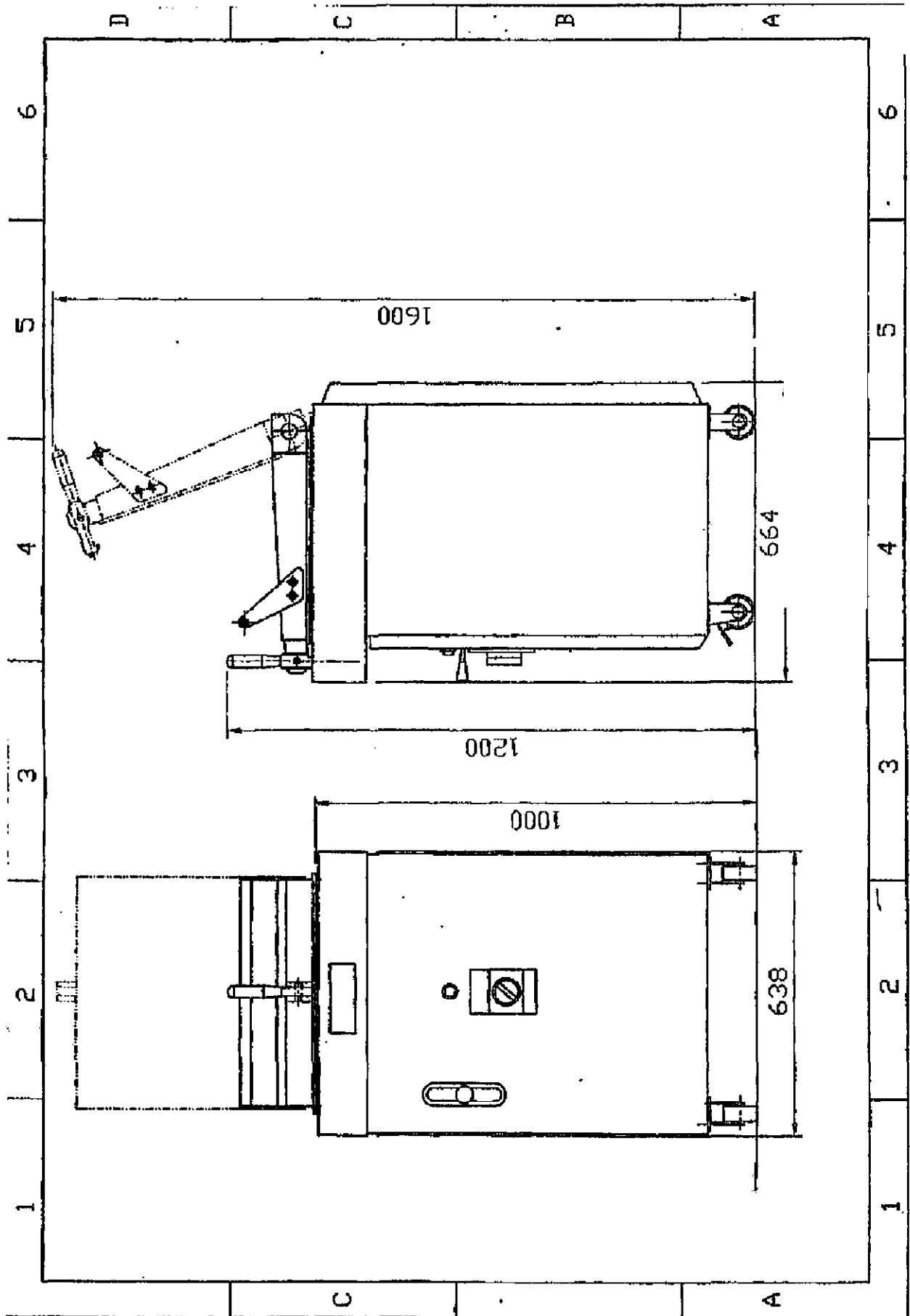


Diagram



System





11-2 Parts List

Model: BMBT030

No.	Parts Description	No.	Parts Description	No.	Parts Description
100	Lower Machine Body	170	Handle Rack	265	Steel Plate
105	Fastening Pad	175	Handle	325	Rear Machine Cover
120	Bolt Fastening Plate	178	Safety Cover	330	Front Machine Cover
125	Adjusting Bolt	180	Top Cover	335	Stop Plate
140	Stopper Fastening Shaft	182	Washer	340	Stop Plate
145	Stopper	185	Turning Shaft	345	Stop Plate
150	Dividing Blade Set	188	Chain Fastening Screw	350	Hydraulic Cylinder
155	Upper Holding Plate	190	Shaft Bushing	S-1	Heavy Duty Spring
156	Adjusting Screw	192	Shaft Bushing	S-2	Middle Duty Spring
158	Washer	195	Shaft Holder	H-1	Hydraulic Unit
160	Middle Holding Plate	198	Chain Fastening Screw	H-2	Manual Hydraulic Valve
162	Adjusting Screw	200	Welding Drawing of Upper Machine Body	H-3	Oil Hose
164	Fixing Plate	250	Fastener of Top Cover	P-1	Switch Box+ Motor Starter
165	Lower Holding Plate	255	Fastening Pin	L-1	Power Indicator
168	Handle Rack	260	Fastening Handle	W-1	Middle Type Nylon Caster
				W-2	Middle Type Nylon Caster With Brake

12. Troubleshooting :

No.	Trouble	Solution	Handled by	Remark
(1)	Machine Can Not Run	1 • Check switch • power switch at ON position or check operating method, then try to test machine again	Operator	
		1 • Check power supply & overload protector 2 • Check each wiring & terminal if it is in good status 3 • Check if ON/OFF switch damaged 4 • Check if each control component is loose or damaged 5 • Check if motor with strange smell burned-out status	Handled & Repaired by Professional Technician	
(2)	Electrical leakage	1. Check if humidity happened to electrical wiring box or control panel 2. Check the sheath of each electric wire & cables been cut & in weak insulation 3. Check if each electrical component touches machine body	Handled & Repaired by Professional Technician	
(3)	Running Noise	1. Check the noise source to judge its seriousness	Operator	
		1. Check machine components damaged or touches machine body.	Handled & Repaired by Professional Technician	



Warranty & Service

One year parts and labor limited warranty on most items, there are select items which carry a two warranty. Extended warranty is available on some products. Call for details.

For all warranty claims proof of purchase is required to claim warranty.

Warranty begins 10 days after shipping from warehouse; delays in installation which would extend the warranty must be approved.

All equipment must be installed and connected by qualified professionals in accordance with the manual specification.

Any abuse of equipment or improper use of machinery will void the warranty. Including failure to follow all instructions in operations manual. Properly install, maintain equipment, follow capacity charts, or electrical information.

Accessories, attachments, or electrical components such as fuses, bulbs, elements and switches are covered under a 90 day warranty. Repairs include Parts and Labor only, excluded is the following:

1. Overtime Labor Rates
2. Expedited Freight for Parts
3. Bakemax® assumes no responsibility for down time or loss of product. All defective parts must be returned to Bakemax® for credit. Repairs must be pre-authorized by Bakemax® prior to work commencing.
4. Travel time is not covered by Bakemax®, unless pre-authorized by Bakemax®.

Bench Warranty (Machines Weighing 100 lb or less)

For all warranty claims proof of purchase is required to claim warranty. One year parts and labor warranty, from date of purchase.

Once machine is approved for warranty then machine is to be shipped prepaid to authorized service depot. Customer will ship machine prepaid to authorized service depot. if machine requires warranty work in less than 30 days of purchasing Bakemax® will pay all shipping charges. (Freight damages during shipping for warranty is the responsibility of the owner of the machine.)

Once machine is received and repaired it will be returned to the user at Bakemax® expense.

*****Bakemax® machines sold outside of the continental North America will carry one year parts warranty only.***

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